

Cookin' in the Campground



Dutch Oven Fare

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Cooking around the campfire can be one of your most memorable family experiences. If you can get your whole family involved in the preparation of the meal you can fix more than just the traditional hamburgers and hotdogs. Find meals that:

- Include tasks for the kids. Make up the lasagna recipe in this booklet and let your kids make the garlic butter and the breadsticks. Or maybe afterwards you can let the kids make up some ice cream in a zip lock bag for dessert!
- Prep some of your meals before you even leave your home. If you freeze water in milk jugs you'd be amazed at how long your cooler will keep frozen foods frozen.
- Learn how to cook with a camp Dutch oven. Over hot coals (either charcoal briquettes or wood) you can use this just like you would your oven at home. During the middle of the week, if your family is craving cookies, pop open a package of refrigerated cookie dough you have in your cooler. Invert a pie pan in the bottom of your oven and place the cookies around it. In 8-10 minutes, just like in your oven at home, you'll have cookies the whole family will enjoy!
- When cooking anything new, whether your camping or just in your own home, you always have meals that don't turn out. Keep trying—look to try something new each time. You and your family might just “create” a new camp recipe that can be handed down for generations!



Ice Cream in a Ziploc Bag

1 pint of half and half cream
 1 ½ teaspoons vanilla
 1/3 cup + 2 tablespoons sugar
 1 lb. and a 3 lb. coffee can with lids
 8 cups of crushed ice or small cubes of ice
 ½ cup of rock salt



Mix the cream, vanilla and sugar together and pour them into the one-pound coffee can. Place the lid on securely, and set the small can inside the three-pound can. Starting with ice, alternate layers of ice and salt between the outside of the small can and the inside of the three-pound can, packing the ice down as you go. When the layers get to the top of the small can, cover the entire lid with ice. Then place the lid on the three-pound can, making sure it fits tightly. Set the can on the floor, and gently roll it back and forth. You may need to wrap a small towel around the outside of the large can so it will stick to your hands. Roll the can for at least ten minutes. The ice inside the can will get watery. After rolling, remove the small can and wipe the ice and salt from the lid; then remove the lid carefully. The ice cream will be frozen to the sides and bottom of the can.

Great Websites for Dutch Oven Recipes

<http://www.justdutchovenrecipes.com>
<http://www.camprecipes.com/>
<http://www.macscouter.com/Cooking/DutchOven.html>
<http://www.scoutorama.com/recipe>
<http://www.chuckwagondiner.com/>
<http://www.lodgemfg.com/>



Dutch Oven Sticky Rolls

1 package frozen bread dough
1 pint heavy whipping cream
½ cup brown sugar
Brown sugar/cinnamon mix

Thaw frozen bread dough overnight. Butter the bottom of an 8” Dutch oven well. Combine heavy whipping cream and ½ cup of brown sugar and pour into the greased Dutch oven. Place brown sugar and cinnamon mix in a shallow bowl and roll each chunk of bread dough into the mix. Place the bread dough in the Dutch oven layering but not too high as the bread dough will rise a lot in the oven. Bake for 20 minutes with 11 coals on the top and 5 coals on the bottom.



Baked Apples

Filling #1 – red hot
Filling #2 – brown sugar and marshmallows
Filling #3 – brown sugar, cinnamon, butter, nuts or raisins
2 cups orange juice
2 tablespoons of honey

Core the center of each apple and fill with the filling of your choice. Place them in the bottom of the Dutch oven. Mix orange juice and honey together and pour it over the apples and place the lid on the oven. Cook over warm coals for 45-60 minutes.



Table of Contents

<i>Introduction</i>	2
<i>Lasagna, Bread on a stick, and Butter in a Baby Food Jar</i>	4
<i>Cola Chicken and Rod’s Dutch Oven Shore Lunch Potatoes</i>	5
<i>Dutch Oven Sticky Rolls and Baked Apples</i>	6
<i>Ice Cream in a Coffee Can</i>	7



Dutch Oven Lasagna

1 box lasagna noodles, uncooked
 1 pound ground beef
 1 jar spaghetti sauce
 1 can (14.5) tomato sauce
 1 pound mozzarella, grated or cut into strips
 1 cup parmesan cheese
 1 container of cottage cheese
 2 eggs

First make the meat sauce mixture: brown hamburger meat in skillet and drain. Add spaghetti sauce and tomato sauce to meat mixture. Second make cheese mixture: mix the eggs, and all the cheeses together in a mixing bowl. In a large Dutch oven layer as follows: ½ sauce mixture, layer of noodles, ½ cheese mixture, repeat. Bake 45 minutes to 1 hour at 350 degrees in a 12" oven. 17 coals on top and 8 coals on the bottom.

Bread on a Stick

Frozen bread dough – thawed
 Stout green sticks

Cut strips of dough and roll to elongate to 10-12 inches ropes. Wrap the bread around the sticks in a corkscrew fashion on one end, pinching tightly so it will stay in place. Cook bread over coals slowly and evenly so bread cooks thoroughly and doesn't burn. You may brush with butter and garlic if desired. (Variation: use dough following bisquick recipe)

Butter in a Baby Food Jar

Put ¼ cup of heavy whipping cream and a pinch of salt into clean baby food jar (add a sprinkle of garlic salt if desired). Shake for 5 minutes. A small ball of butter will begin to form inside of jar. When it looks like butter, pour out all of the left over liquid. Place on your bread on a stick.

Cola Chicken

2 liters of cola (Pepsi or Coke)
 10-14 chicken legs or 4-5 chicken breasts
 2 bottles of barbeque sauce (Honey flavored tastes best)

Put the Dutch oven over coals and place 2 tablespoons of oil in the bottom. Put all your chicken in the hot oil and quickly brown on all sides. Once browned pour all of the BBQ sauce and then the cola on top so that the chicken is almost completely covered. Put the lid on and cover the lid with more coals. Cook 25 minutes or until the chicken is cooked through..



Rods Dutch Oven Shore Lunch Potatoes

3 pounds red potatoes
 1 large onion
 1 red pepper
 1 green pepper
 1 yellow pepper
 ½ cup butter
 ½ cup water

Butter the bottom and sides of a Dutch oven. Cube up potatoes into bite size chunks and place into the Dutch oven. Slice peppers and onion and place on top of the potatoes. Slice butter and place on top. Add seasonings. Place lid on the top of the oven and place on the coals for 40 minutes. Bake at 350 degrees in a 12" oven. 17 Coals on the top and 8 coals on the bottom.